

Porter Bałtycki 2

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **37**
- SRM **22.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **75 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **75C**
- Keep mash **5 min** at **77C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2.5 kg (29.8%) | 79 % | 10 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2.7 kg (32.1%) | 80 % | 20 |
| Grain | Pilzneński | 2 kg (23.8%) | 81 % | 4 |
| Grain | Weyermann Specjal W | 0.3 kg (3.6%) | 68 % | 300 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (3.6%) | 68 % | 400 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.4%) | 75 % | 150 |
| Grain | Aroma CastleMalting | 0.2 kg (2.4%) | 78 % | 100 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (2.4%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 50 g | 60 min | 7 % |

| | | | | |
|------|---------|------|--------|-----|
| Boil | Sybilla | 30 g | 20 min | 4 % |
| Boil | Perle | 20 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 350 ml | Fermentis |